

Witbier

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **65 C**, Time **100 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **100 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (44.1%)	81 %	4
Grain	Pszeniczny	1 kg (14.7%)	85 %	4
Grain	Płatki pszeniczne	2 kg (29.4%)	85 %	3
Grain	Płatki owsiane	0.8 kg (11.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
wit	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	30 g	Boil	5 min

Flavor	kolendra	10 g	Boil	5 min
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